Family and Consumer Sciences
Course: Culinary Arts III
Course Code # 5659
_____ **2** Credit**   _____ **3*** Credits**

School Year _____

Term:____Fall____Spring

**denotes competencies to be mastered for two credits   ***denotes competencies to be mastered for three credits

Student:	Grade:
Teacher: School:	
Number of Competencies in Course: _____	
Number of Competencies Mastered:	
Percent of Competencies Mastered:	

Standard 1.0   Students will demonstrate employability skills required in the food production and service industry.

Learning Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
1.1	Participate in cooperative education to employ previously acquired culinary arts skills and develop new ones.***		
1.2	Investigate professional organizations and trade publications appropriate for continuing education.**		
1.3	Manage food preparation and service stations designated by the instructor.**		

Standard 2.0   Students will apply math skills to food production, service, and management operations.

Learning Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
2.1	Perform math calculations related to event orders and billing.**		
2.2	Perform math calculations related to wages and salaries.**		

Standard 3.0   Students will evaluate the importance of inventory and its relation to quality food production and service.

Learning Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
3.1	Set up inventory procedures including first in/first out concept, date markings, and specific record keeping using current technology.**		
3.2	Compose a plan to prevent food safety hazards during the performance of purchasing and receiving functions utilizing the seven *Hazardous Analysis Critical Control Point* principles.***		

Standard 4.0   Students will demonstrate implementation of food production and service management functions.

Learning Expectations	Check the appropriate Mastery or Non-Mastery column	Mastery	Non-Mastery
4.1	Evaluate the personnel functions performed by a manager.**		
4.2	Appraise the manager's role with regard to financial and marketing management.**		
4.3	Evaluate liability issues within food production and service establishments and formulate a plan for preventing and/or addressing these.**		
4.4	Assess the role of customer service as a strategic operating component.**		
4.5	Plan menu items based on standardized recipes to meet customer needs and requests.**		

Additional comments: _____

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